

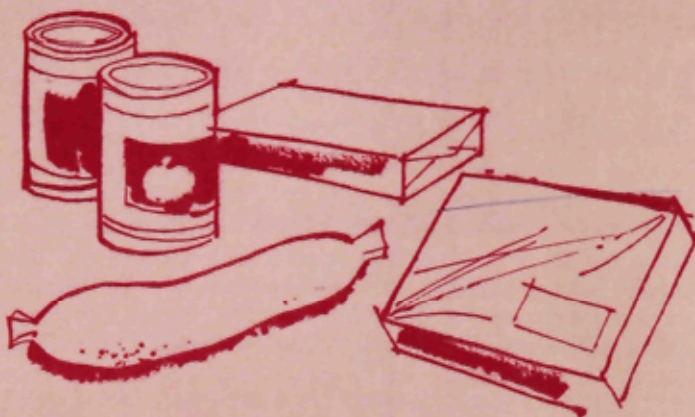
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MARKING AND LABELING PROGRAM

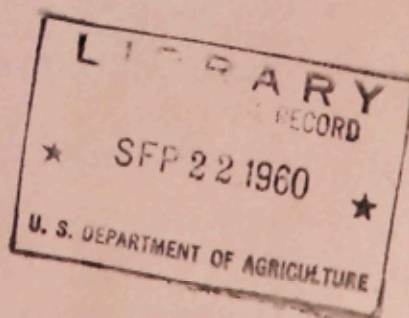
of the Meat Inspection Division,
U.S. Department of Agriculture



Agriculture Handbook No. 190
U.S. DEPARTMENT OF AGRICULTURE



U.S.
INSPECTED
AND PASSED BY
DEPARTMENT OF
AGRICULTURE
EST. 38



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WASHINGTON, D. C.

Issued August 1960

MARKING AND LABELING PROGRAM OF THE MEAT INSPECTION DIVISION U. S. Department of Agriculture

The mark of Federal meat inspection reading "U.S. Inspected and Passed by Department of Agriculture" on meat and meat food products or on the labels thereof assures the consumer that the product has been inspected and found to be free of disease, clean, wholesome, free from adulteration, and truthfully labeled.

Authority for the label control program of the Meat Inspection Division is contained in Section 5 of the Meat Inspection Act. This section of the act makes it mandatory that labels for domestic products be reviewed and approved before their use and that they be used only under the direct supervision of an inspector from the Meat Inspection Division. For an imported product, the label must be approved by the Meat Inspection Division before the product is offered for entry.

PURPOSE OF THE LABEL CONTROL PROGRAM

The purpose of the label control program is (1) to require informative labeling, (2) to prohibit the use of false or misleading labeling, (3) to prevent adulteration of product, and (4) to prevent unfair trade practices. This requires that standards of composition be developed for each product before the label can be approved.

Standards of composition for meat and meat food products must represent consumer expectancy. It is therefore necessary that all sources of information be consulted before a standard is issued. This includes interviews with consumers and others having interest in the product, a review of the historical background relative to manufacturing and merchandising, review of recipes in nationally known cookbooks, and consultation with home economists and other food control officials. Standards of composition usually identify the minimum amount and kind of the more expensive ingredients, such as meat and meat byproducts, that must be used; and they set the maximum amount of the cheaper ingredients or nonmeat additives that may be used.

Marking devices and labeling material intended for use in establishments operating under Federal meat inspection and on a product intended for importation into the United States are required to be approved by the office of Labels & Standards of Identity of the Meat Inspection Division before their use is permitted. Well in advance of the inauguration of inspection or the importation of a product, imprints of marking devices and labeling material should be submitted to the office of Labels & Standards of Identity, Meat Inspection Division, Agricultural Research Service, U.S. Department of Agriculture, Washington 25, D.C., for approval. Establishments are cautioned against the use of approved marking and labeling material until inspection is actually inaugurated.

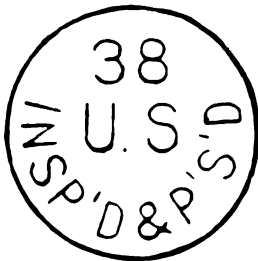
Parts 16, 17, and 28 of the Meat Inspection Regulations deal particularly with the marking and labeling of meat and meat food products. Part 27 of the Regulations deals with the marking and labeling of foreign meat and meat food products offered for importation. With few exceptions, the provisions of Parts 16, 17, and 28 also apply to imported products. Part 29 deals with the marking and labeling of horse meat and horse meat products. A careful study should be made of these parts of the Meat Inspection Regulations before marking and labeling material is prepared and submitted for approval.

BRANDING DEVICES FOR MARKING MEAT AND MEAT FOOD PRODUCTS

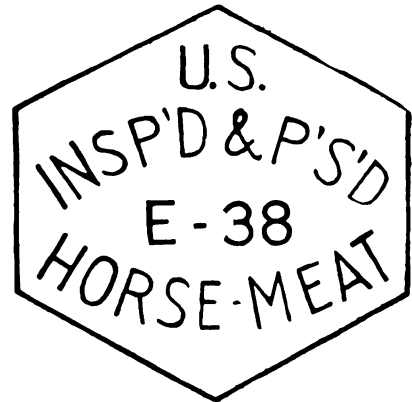
Ink brands for marking fresh meat and sausage and meat food products in animal casings are furnished by the establishment as needed. The mark of inspection on devices furnished by the establishment should be in circular form as a facsimile of one of the official brands, except that the number assigned to the establishment should be used in lieu of number 38. Care should be taken to see that the brands closely simulate the brands illustrated in figure 1.



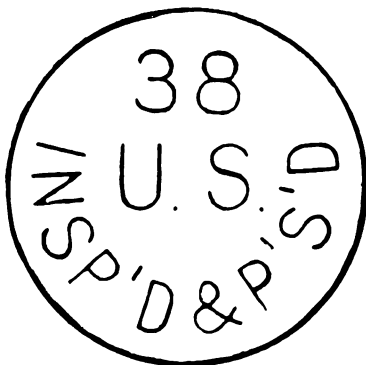
Used for branding sheep carcasses, loin and ribs of pork, and the smaller varieties of sausage and meat food products in animal casings



Used on calf carcasses and larger varieties of sausage and meat food products in animal casings



Used for branding horse meat



Used on hog and beef carcasses



Burning brand, may be used for marking some cuts of cured beef

Figure 1.--Imprints of the official brands.

The three metal brands are for use as follows: (1) The 1-3/4 inch size is used on beef and hog carcasses, (2) the 1 1/4-inch size is used on calf carcasses and on the larger varieties of sausage and meat food products in animal casings, (3) the 3/4 inch brand is used for branding sheep carcasses, the loins and ribs of pork, and the smaller varieties of sausage and meat food products in animal casings. In addition to the metal brands, there is a 2-1/2 inch rubber brand which may be used to apply the marks to burlap, muslin, cheesecloth, or heavy paper used to enclose carcasses or parts of carcasses. Hot ink brands and burning brands are used to apply the marks of inspection to edible products, such as hearts, livers, and tongues, and to cured meats. A 2 1/2-inch burning brand may be used for marking some cuts of cured beef. A hexagonal-shaped brand is used for branding horse meat.

Control of Marking Devices and Brands Bearing the Inspection Legend

All brands that embody the inspection legend must be kept under the supervision of a Division employee. Lockers or compartments equipped for locking with a Division lock are furnished by the establishment for the storage of brands.

Color of Branding Ink

Only purple ink made from harmless substances may be used for branding fresh meats. Green ink applied with a hexagonal-shaped brand is used for horse meat. Cooked, cured, or smoked meats and meat food products may be marked with ink of any color, except green, that will assure ready legibility and permanence of marking. The color of ink should provide acceptable contrast to the color of product to which it is applied. Branding ink is furnished by the official establishment. It must be approved by a Meat Inspection laboratory before use.

THE DOMESTIC MEAT LABEL

The domestic meat label is for use on shipping containers for meat and meat food products and on large-size immediate containers such as boxes, tierces, and barrels. It should be printed with black ink on good quality white paper and be 2-3/4 by 4 inches in size. Care should be taken to see that the domestic meat label is in the exact form and substance of the one shown in figure 2, except that the firm's name and address, or the firm's name only, may be printed in the space at the bottom of the label.

THE DOMESTIC HORSE MEAT LABEL

The domestic horse meat label for horse meat or horse meat food products should be printed with black ink on light green paper of good quality and be 2-3/4 by 4 inches in size (fig. 3).

PREPARATION OF LABELING MATERIAL

Part 17 of the Meat Inspection Regulations outlines the conditions under which products must be labeled. The required features of a trade label include (1) the true name of the product; (2) the word "ingredients" followed by a list of the ingredients when the product is fabricated from two or more ingredients; (3) the name and place of business of the manufacturer, packer, or person for whom the product is prepared; (4) an accurate statement of the quantity of contents; and (5) the inspection legend (fig. 4). A typical label is shown in figure 5.

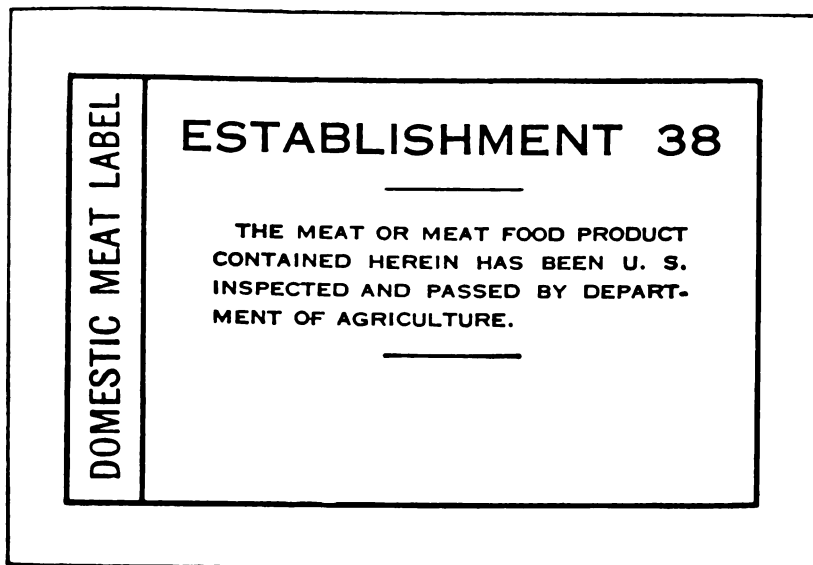


Figure 2.--Facsimile of domestic meat label. It is to be 2¾ by 4 inches in size and printed with black ink on good quality white paper, except in the case of fiberboard containers it is to be printed with black ink on any color background except green, which offers sufficient contrast.

Figure 3.--Facsimile of domestic horse meat label. It is to be 2¾ by 4 inches in size and printed with black ink on good quality light green paper.

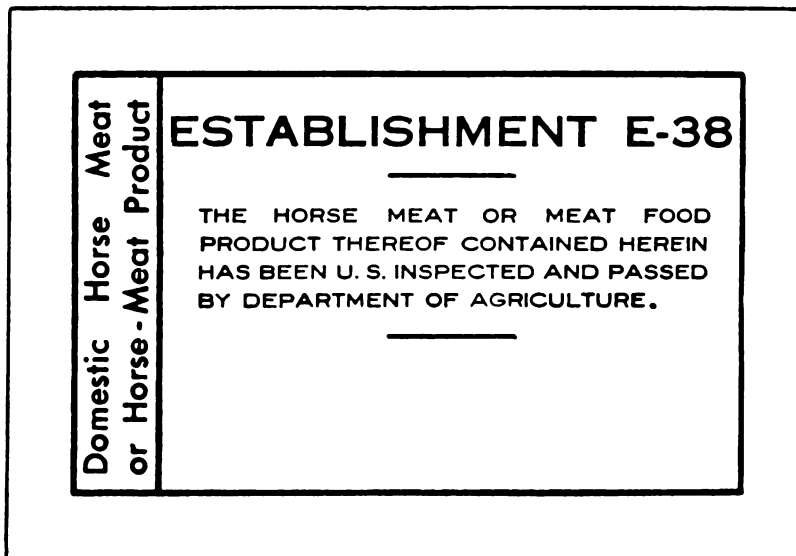


Figure 4.--Inspection legend. Each establishment is assigned its own establishment number.

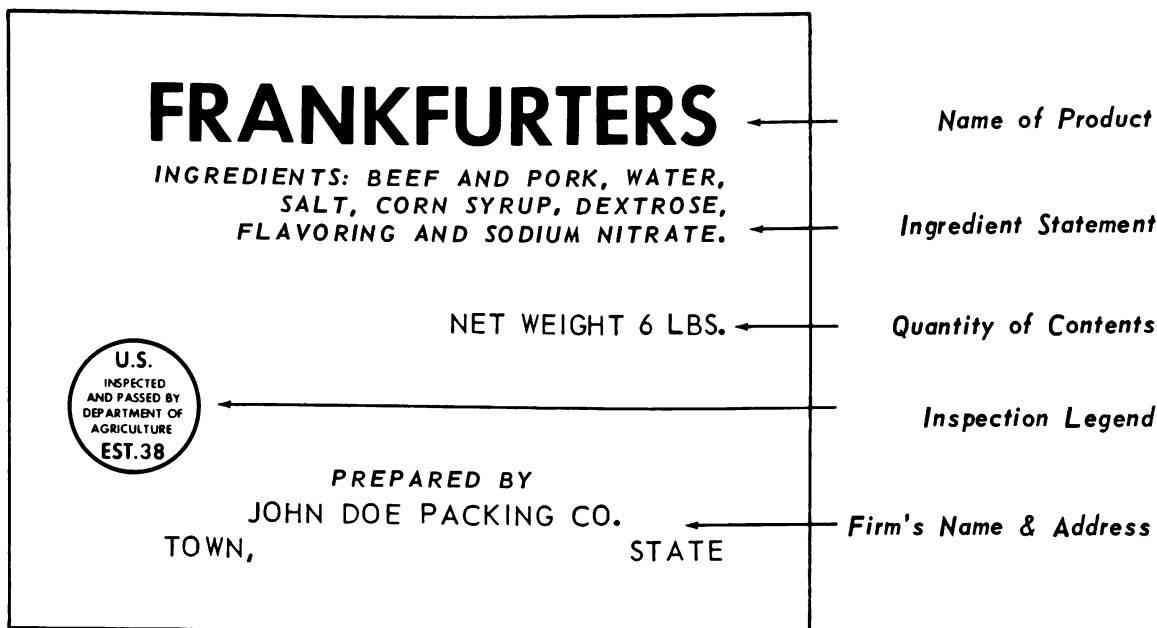


Figure 5.--Typical label showing the five labeling features.

The label for imported meat or a meat food product is required to show the name of the country of origin preceded by the words "Product of" prominently displayed immediately below the name of the product wherever the name is featured on the label (fig. 6).

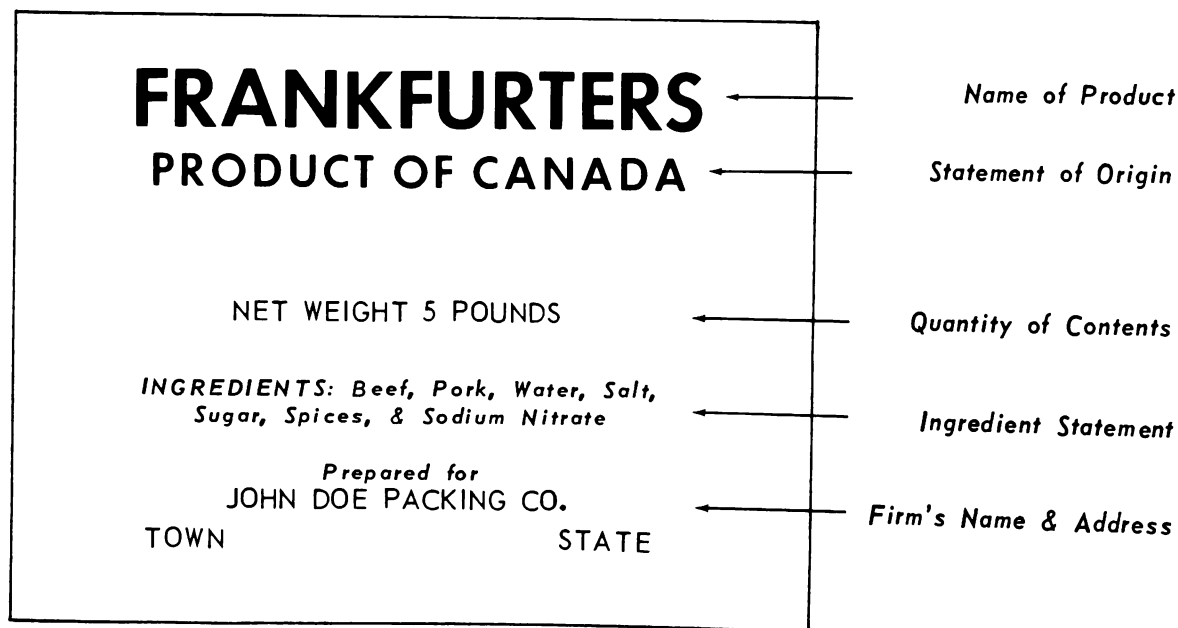


Figure 6.--Label for imported meat or meat food product, showing the required country of origin statement.

Meat and meat food products packaged in consumer-size impervious film containers that are usually displayed in self-service refrigerated counters are required to have a statement such as "Keep Refrigerated" prominently displayed on the principal display panel of the label (fig. 7).

The statement "Perishable, Keep Under Refrigeration" is a required feature on the principal display panel of labels for certain canned products that are processed at

VACUUM PACKED

KEEP REFRIGERATED

SLICED
SMOKED
COOKED **HAM**



NET WT. 8 OZ.

Made by
JOHN DOE PACKING CO.
TOWN STATE

Figure 7.--Typical label showing statement "Keep Refrigerated."

such temperature and time as to require refrigeration to assure keeping. This includes such products as cured boneless pork cuts and luncheon meat. The perishable warning statement is required to be prominently displayed and printed in lettering at least 1/2 inch high on labels for containers having a capacity of more than 3 pounds (fig. 8) and in 1/4 inch lettering for 3-pound containers (fig. 9). The statement "Perishable, Keep Under Refrigeration" should be one of the most prominent features on labels for containers having a capacity of less than 3 pounds. It may appear in bold lettering on a contrasting colored background either in the form of a flag (fig. 10) or parallel to the long axis of the can (fig. 11).

Canned cooked product on which the perishable warning statement is used is required to be processed to an internal temperature of at least 150° F. Full information concerning the processing and (or including) the maximum internal temperature reached should be furnished when such labels are submitted for approval.

Display of Required Labeling Features

The essential features of a trade label are required to be prominently and informatively displayed on each principal display panel of the label. In order that the required labeling features may be so displayed, they should be printed in about the same direction on the label. The display panel (or panels) is that portion of the label on which the name of the product is featured, that portion of the label which is displayed when the product is offered for sale, or both.

Labels for Round Containers Only

The principal display panel on labels for round cans should not occupy a space greater than about one-third the length of the label. If there is not sufficient room on the principal display panel for all of the required features, some of them may be shown on a space equal to about 20 percent of the length of the label located immediately to the right or left of the principal display panel (figs. 12 and 13). If the so-called 20-percent panel is used for required features, it is reserved for such features only.



SKINLESS

BONELESS

FULLY COOKED

HAM

WITH NATURAL JUICES
GELATIN ADDED

NET WEIGHT
OF CONTENTS

LBS.

OZS.

**PERISHABLE, KEEP
UNDER REFRIGERATION**

PACKED FOR
JOHN DOE PACKING CO.
TOWN STATE

Figure 8.--Illustration of container having a capacity greater than 3 pounds showing statement "Perishable, Keep Under Refrigeration."



Figure 9.--Illustration of container having a capacity of 3 pounds showing statement "Perishable, Keep Under Refrigeration."



Figure 10.--Illustration of container having a capacity less than 3 pounds showing statement "Perishable, Keep Under Refrigeration."

Name of Product

Care should be taken to see (1) that the name used to designate the product is the common or usual one and one which clearly describes the finished article, and (2) that the product is prepared in conformance with its respective standard of composition and with all other applicable regulations. Product which has been prepared by freezing, salting, curing, smoking, drying, cooking, chopping, and the like should be so described on the label unless the name of the article implies, or the manner of packaging shows, that the product was subjected to such procedure or procedures.

Unqualified terms such as "meat", "meat byproduct", "meat food product", and terms common to the meat industry but not to consumers such as "picnic", "butt", "cal", "square", "loaf", "spread", "delight", "roll", "plate", "luncheon", and "daisy", should not be shown as names of articles unless they are accompanied with terms descriptive of the product or with a list of ingredients.

Statements used to qualify the name of a product are considered to be a part of the name. Examples are: "Packed in Water", "Packed in Brine", "Packed in Agar Jelly",

**PERISHABLE,
KEEP UNDER REFRIGERATION**

**boneless
HAM**

**skinless
WITH NATURAL
JUICES
GELATIN ADDED**



NET WT.
ONE POUND

DISTRIBUTED BY
JOHN DOE PACKING CO.
TOWN STATE

Figure 11.--Illustration of container having a capacity less than 3 pounds showing statement "Perishable, Keep Under Refrigeration."

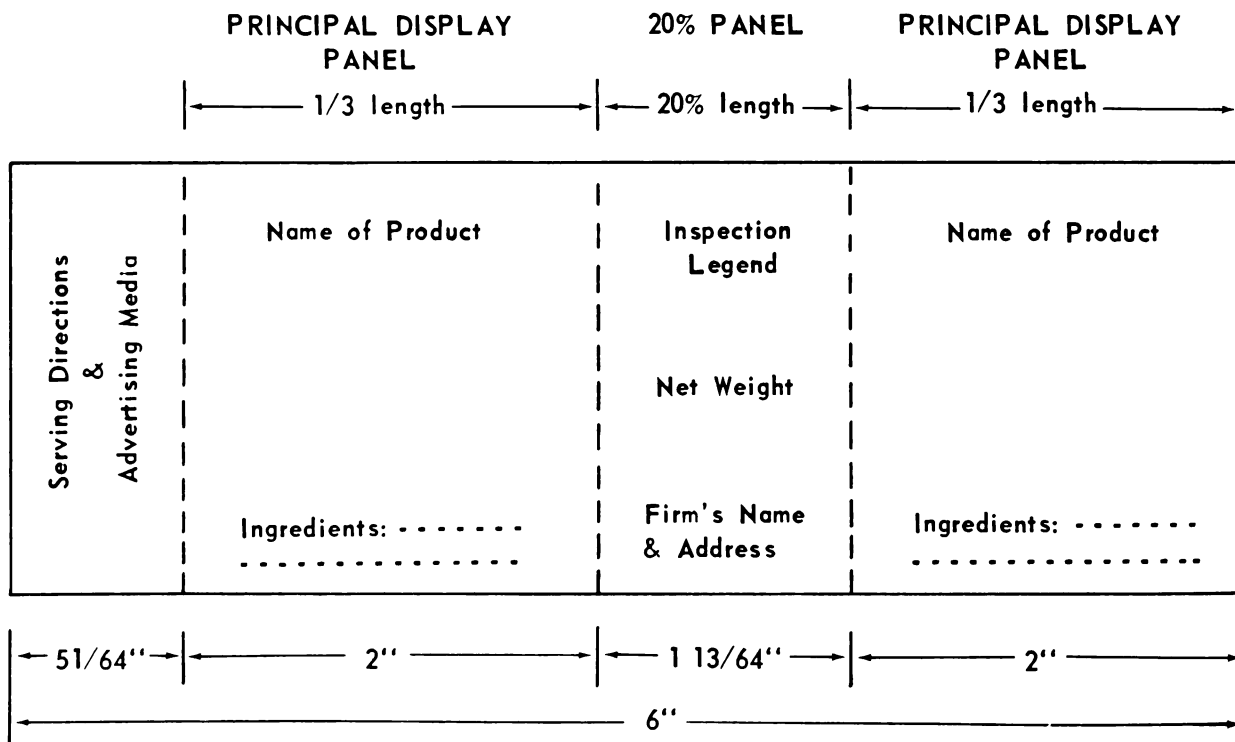


Figure 12.--Illustration of label for round container showing principal display panels and 20-percent panel.

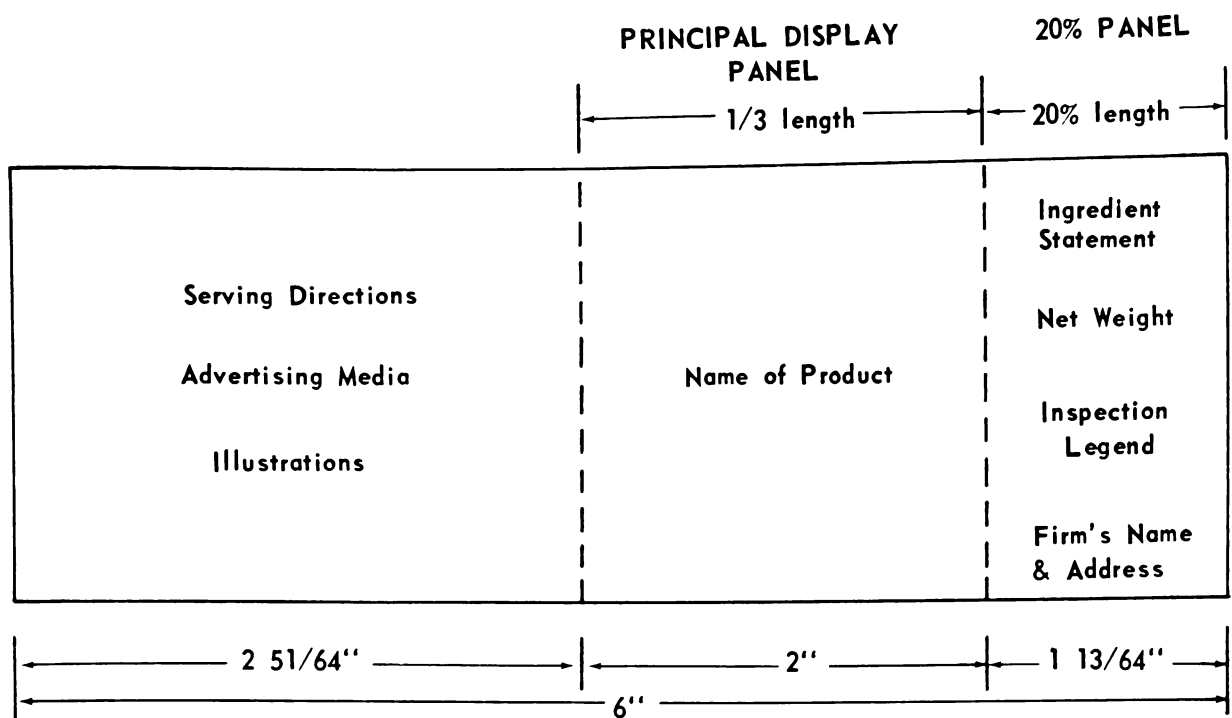


Figure 13.--Illustration of label for round container showing principal display panel and 20-percent panel.

"Cereal Added", "Nonfat Dry Milk Added", "Artificially Colored", "With Natural Juices", "Gelatin Added", "Oxygen Interceptor Added to Improve Stability", "Chopped, Pressed, and Cooked", "Chopped, Shaped, and Frozen", "Thinly Sliced, Formed, and Frozen." They must be prominently and informatively displayed contiguous to the name of product and be shown in the same color of ink and on the same colored background as the name of product is shown.

Terms such as "Thin Sliced" or "Thick Sliced" should not be shown on labels for sliced meat and meat food products unless they are qualified to indicate their significance. The number of slices per package is appropriate qualification. A range in the number of slices, consistent with good commercial practice, is acceptable.

Statement of Ingredients

The statement of ingredients includes the word "Ingredients" followed by a colon and the list of the ingredients arranged in the descending order of the amount used in formulating the product. Ingredients should be listed by their common or usual names. The term "spice" may be used to identify one or more natural spices in lieu of naming the specific spice or spices. Flavoring may be used to identify spices, essential oils, oleoresins and other spice extractives, onion powder, garlic powder, onion juice, or garlic juice. The term "cereal" may be used to identify one or more meals or flours derived from cereal grains.

The statement of ingredients is considered a part of the name of the product when such terms as "Meat Food Product", "Loaf", "Spread", and "Imitation" are used to identify products; and it should be shown contiguous to such terms wherever they are featured on the label.

Firm's Name and Address

The name of the manufacturer or packer may, with few exceptions, appear without qualification on labeling material. Certain names may be misleading unless qualified

by words such as "Made By." The name of a tenant operating in an official establishment may likewise be shown without qualification. Full information identifying the tenant and describing the scope of his operations should be furnished the Director of the Division through the office of the inspector in charge before labels bearing the tenant's name are submitted for approval. To qualify as a tenant, a legal tenant-landlord relationship must exist, with the tenant occupying space in the plant and operating the department or departments set aside for his use.

If the address used on labeling material is not the one at which the product is prepared, it should be qualified by a phrase that describes its connection with the firm, such as "General Offices" or "Executive Offices." When the product is not prepared by the person whose name appears on the label, the name should be qualified by a phrase that describes the connection such person has with the product, as for example "Prepared For."

Color of Labeling Material

Coverings for meat or meat food products should not be of such color, design, or kind as to be misleading or deceptive with respect to color, quality, or kind of product. Transparent or semi-transparent coverings for such articles as sliced bacon or pork sausage should not bear lines or other designs of red, shades of red, or other color that may give a false impression of leanness of the product. Use of red or shades of red on transparent wrappers for sliced bacon should be limited to the principal design on an opaque background.

No Misleading Features Permitted on Labeling Material

No statement, word, picture, design, or device that conveys any false impression or gives any false indication of origin or quality should appear on labels.

Words, pictures, or designs that have reference to a geographical location other than the one in which the product is prepared should be qualified by an appropriate statement indicating the locality in which the product is prepared.

Illustrations that are not representative of the contents of the container should be qualified by a prominent statement such as "Serve As Illustrated."

Illustrations of animals on labeling material for product not prepared with the meat from such species are not acceptable.

Illustrations that are representative of the product might be misleading if they could represent another product of a different class and greater value.

Labeling of Heated and Smoked Cured Pork Cuts

When the words "tender" or any of its derivations, "ready-to-eat", and the like, are used on labeling material for smoked pork cuts, such as hams, pork shoulder picnics, and pork shoulder butts, full information concerning the processing should be furnished. Such products must be heated to an internal temperature of at least 140° F. when one of the words mentioned above is used. In addition, products labeled "ready-to-eat" must possess the characteristics of a ready-to-eat article.

The method of processing products of the type labeled "cooked" or "fully cooked" should result in the product exhibiting the usual characteristics of a fully cooked article such as partial separation of the meat from the bone, easy separation of the tissues, and a cooked color, flavor, and texture throughout the product. This usually requires a minimum internal temperature of at least 148° F. Information concerning the processing

and the maximum internal temperature reached should be shown in the proper space on the transmittal form.

Submittal of Sketches and Finished Labeling Material

Each copy of the label or material being presented for sketch or final approval should be attached to a transmittal form (fig. 14). These forms are not furnished by the Meat Inspection Division but should be supplied by the company or person forwarding the labeling material for approval. The label or material being presented does not necessarily have to be stapled to the form but may be secured by paper clip or with only one staple so the label can be easily removed for examination and for photographing. Care should be taken to see that all copies of the form are completed and signed.

On products for which standards of composition have not been published, each copy of the form must be completed to show the formula and a detailed description of the method of preparation. All such information is, of course, held confidential.

On products for which standards of composition have been published, it is not usually necessary that the formula be submitted.

When marking or labeling material is submitted on which part of the label is in a foreign language, two additional copies of the material should be furnished and each copy should bear a translation of the foreign words. The inspector in charge should have the translation of Hebrew characters authenticated by a qualified person before he submits the labels to the Washington office. Paper take-offs of lithographed labels are required to be submitted for approval in lieu of sections of the metal container. Such paper take-offs should be a complete reproduction of the label as it will appear on the container, including any color scheme; a negative is not acceptable.

Official establishments, importers, and manufacturers of foreign products, may submit sketches or proofs of proposed marking devices and labeling material to the office of Labels & Standards of Identity for review before they go to the expense of preparing finished labeling material.

Labeling Material for Domestic Products

Sketches or proofs of proposed marking devices and labeling material for domestic products should be prepared in triplicate, and it is preferred that they be submitted through the office of the inspector in charge or through the inspector designated by the inspector in charge to make the initial review of labeling material. He will often be able to suggest minor adjustments that will permit acceptance of the material when it is submitted to the Washington office.

Finished labeling material and imprints of marking devices for use on domestic products should be submitted in quadruplicate through the office of the inspector in charge or the inspector designated by the inspector in charge to make the initial review.

Labeling Material for Foreign Products

Sketches of proposed marking devices and labeling material as well as finished labeling material for imported products may be submitted direct to the office of Labels & Standards of Identity, Meat Inspection Division, Agricultural Research Service, U.S. Department of Agriculture, 12th St. and Independence Ave., S.W., Washington 25, D.C. Sketches should be submitted in duplicate and enough copies of finished labeling material for import products should be submitted so that the Washington office may retain a file copy, the importer may have one or more copies, and one copy may be forwarded to the inspector in charge at each port through which the product may be entered.

(SAMPLE OF TRANSMITTAL FORM)

Director, Meat Inspection Division Washington, D. C.				FOR USE OF THE WASHINGTON OFFICE, MEAT INSPECTION DIVISION		
For Approval (Check One)				Received Stamp	Approved Stamp	Distribution Stamp
Final	Sketch	For Use Until				
Date Sketch Approved		Est. No.				
Type of Material, such as Casings, Wrappers, Cartons, etc.						
Formula and Method of Preparation						
Remarks						
Sig. of Est. Representative			Date			
Inspector in Charge			Date			

Figure 14.--Sample of transmittal form to be attached to copy of label or material being presented for approval.

APPROVAL OF CERTAIN LABELING MATERIAL BY INSPECTOR IN CHARGE

Stencils, labels, box dies, and brands for use on shipping containers and large-size immediate containers may be approved by the inspector in charge provided the markings are applicable to the product and are not false or deceptive. Large-size immediate containers include tierces, barrels, drums, boxes, crates, and large-size fiberboard containers. The marks of inspection used in connection with such markings for domestic products should be submitted to the office of Labels & Standards of Identity for approval. If the name of the product is shown on the shipping container, it should be the common or usual name, if any, and one that clearly describes the article as shown on the true container.

ADDRESSES OF MEAT INSPECTION DIVISION OFFICES AT SOME IMPORTANT POINTS OF ENTRY

Addresses of Meat Inspection Division offices at some of the important ports of entry where importers and manufacturers of imported product may submit this class of labeling material are as follows:

U.S. Department of Agriculture
Agricultural Research Service
Meat Inspection Division
P.O. Box 351
Albany 1, New York

U.S. Department of Agriculture
Agricultural Research Service
Meat Inspection Division
12 Livestock Exchange Building
3200 West 65th Street
Cleveland 2, Ohio

U.S. Department of Agriculture
Agricultural Research Service
Meat Inspection Division
P.O. Box 1438
Atlanta 1, Georgia

U.S. Department of Agriculture
Agricultural Research Service
Meat Inspection Division
Detroit Union Product Terminal
Rm 109
7201 W. Fort St.
Detroit, Michigan

U.S. Department of Agriculture
Agricultural Research Service
Meat Inspection Division
212 U.S. Appraisers Stores Building
Gay and Lombard Streets
Baltimore 2, Maryland

U.S. Department of Agriculture
Agricultural Research Service
Meat Inspection Division
P.O. Box 106
El Paso, Texas

U.S. Department of Agriculture
Agricultural Research Service
Meat Inspection Division
801 Customhouse Building
Boston 9, Massachusetts

U.S. Department of Agriculture
Agricultural Research Service
Meat Inspection Division
315 U.S. Court House
Fort Worth 2, Texas

U.S. Department of Agriculture
Agricultural Research Service
Meat Inspection Division
care The Danahy Packing Company
25 Metcalfe Street
Buffalo 6, New York

U.S. Department of Agriculture
Agricultural Research Service
Meat Inspection Division
219 U.S. Post Office
Customhouse and Courthouse
Honolulu 13, Hawaii

U.S. Department of Agriculture
Agricultural Research Service
Meat Inspection Division
211 Stock Yards Station
4101 South Halsted Street
Chicago 9, Illinois

U.S. Department of Agriculture
Agricultural Research Service
Meat Inspection Division
P.O. Box 4037, Franklin Station
Houston 14, Texas

U.S. Department of Agriculture
Agricultural Research Service
Meat Inspection Division
Room 775, Subway Terminal Building
417 South Hill Street
Los Angeles 13, California

U.S. Department of Agriculture
Agricultural Research Service
Meat Inspection Division
Room 201-F
1200 S.W. First Street
Miami 35, Florida

U.S. Department of Agriculture
Agricultural Research Service
Meat Inspection Division
P.O. Box 2001
Milwaukee 1, Wisconsin

U.S. Department of Agriculture
Agricultural Research Service
Meat Inspection Division
P.O. Box 468
Moultrie, Georgia

U.S. Department of Agriculture
Agricultural Research Service
Meat Inspection Division
Room B-35, Federal Building
Newark 2, New Jersey

U.S. Department of Agriculture
Agricultural Research Service
Meat Inspection Division
care Sperry & Barnes Co.
188 Long Wharf
New Haven 5, Connecticut

U.S. Department of Agriculture
Agricultural Research Service
Meat Inspection Division
802 Masonic Temple Building
333 St. Charles Street
New Orleans 12, Louisiana

U.S. Department of Agriculture
Agricultural Research Service
Meat Inspection Division
Room 505, 45 Broadway
New York 6, New York

U.S. Department of Agriculture
Agricultural Research Service
Meat Inspection Division
Room 415, U.S. Post Office Building
Norfolk 10, Virginia

U.S. Department of Agriculture
Agricultural Research Service
Meat Inspection Division
600 Customhouse Building
2d and Chestnut Streets
Philadelphia 6, Pennsylvania

U.S. Department of Agriculture
Agricultural Research Service
Meat Inspection Division
Room 105, U.S. Court House (Old)
Portland 4, Oregon

U.S. Department of Agriculture
Agricultural Research Service
Meat Inspection Division
630 U.S. Post Office & Court House
615 E. Houston Street
San Antonio 6, Texas

U.S. Department of Agriculture
Agricultural Research Service
Meat Inspection Division
U.S. Navy Provision Pier
San Diego 31, California

U.S. Department of Agriculture
Agricultural Research Service
Meat Inspection Division
1505 U.S. Appraisers Building
630 Sansome Street
San Francisco 11, California

U.S. Department of Agriculture
Agricultural Research Service
Meat Inspection Division
P.O. Box 844
San Juan 4, Puerto Rico

U.S. Department of Agriculture
Agricultural Research Service
Meat Inspection Division
807 Federal Office Building
Seattle 4, Washington

U.S. Department of Agriculture
Agricultural Research Service
Meat Inspection Division
P.O. Box 537
South St. Paul, Minnesota

U.S. Department of Agriculture
Agricultural Research Service
Meat Inspection Division
216 Federal Building
Spokane 1, Washington

U.S. Department of Agriculture
Agricultural Research Service
Meat Inspection Division
P.O. Box 2879
Tampa, Florida

DISTRIBUTION OF APPROVED COPIES

When labels are approved, in either sketch form or finished form, they are marked with the stamp of approval and are distributed through the office of the inspector in charge. The usual distribution is as follows: One copy for the Washington office, one for the inspector in charge, one for the inspector at the plant, and one copy for the official establishment. In the case of import labels, one copy is retained in the Washington office, one copy is forwarded to the inspector in charge at each port where the importer expects to offer the product for entry, and the remaining copies are returned to the importer. The ports at which the product may be entered should be identified at the time the labels are submitted to the office of Labels & Standards of Identity for approval, and distribution of approved copies of the label will be made only through this office.

USE OF LABELS

Labels should be used only on products for which they are approved. They should not be applied to any product, the container or covering of which bears any statement that is false or misleading or is so made, formed, or filled as to be deceptive or misleading. Official establishments and manufacturers of foreign products intended for importation into the United States are cautioned against slack filling of containers.

The labels should be placed on the product or container in such manner that all of the required features appear on the principal display panel. The required features on transparent covering should be of a color which offers sufficient contrast with the color of the product so that such features will be prominently displayed.

Labeling material should be printed with permanent ink and printed in such manner that all of the required features are clearly legible. Labeling material, including the printing thereon, should be constructed of harmless substances so that the product will not become contaminated.

SAMPLES OF NEW PRODUCTS TO BE FURNISHED

Samples of new products usually must be submitted to the office of Labels & Standards of Identity, Meat Inspection Division, Room 2119, G.S.A. Building, 7th and D Streets, S.W., Washington 25, D.C., at the time the labeling is submitted for consideration. Such samples should be prepared under the supervision of the inspector in charge, and when forwarded they should be accompanied by a full description of the method of preparation, with the ingredients and their percentages. All such information is regarded as confidential. If the samples are perishable, they should be packed in dry ice or otherwise protected so that they will arrive in a wholesome condition. Do not send samples that will arrive on the weekend or holiday since proper refrigeration facilities are not available during these periods.

CLASSIFICATION OF AN ARTICLE AS A MEAT FOOD PRODUCT

When there is a question whether an article is classed as a meat food product subject to the inspection of the Federal meat inspection service, full information should be furnished regarding the manner in which the article is prepared, with the ingredients and their percentages. Information should also be furnished concerning the name that will be used to designate the article and whether the product will be offered for sale in interstate or foreign commerce. A sample of the food article should also be submitted to the office of Labels & Standards of Identity, Meat Inspection Division, Room 2119, G.S.A. Building, 7th and D Streets, S.W., Washington 25, D.C. If the samples are perishable, they should be packed in dry ice or otherwise protected so that they will arrive in a wholesome condition. Do not send samples that will arrive on the weekend or holiday since proper refrigeration facilities are not available during these periods.

RESCINDMENT OF LABEL APPROVALS

Domestic Product

As approved labels become obsolete, the official establishment should initiate a request for rescindment of the approvals. This will facilitate keeping current the establishment label files as well as the Division files. Since all rescindments are accomplished by tabulating machine sorting, it is imperative that the following instructions be followed:

Each station is provided with a properly punched Meat Inspection Label Card (MI-405-1) for each approved label. To rescind a label approval, the management of the official establishment simply marks an "R" on the MI-405-1 card (fig. 15), and returns it to the inspector in charge, who forwards it to the Washington office. Do not send lists of labels to be rescinded to the Washington office; we must have the MI-405-1 card in order to sort out the corresponding card from our file.

If a packer maintains a duplicate file of approved labels in his general office, the official establishment may, at the request of the management, clear the MI-405-1 cards through that office. In such cases, the official establishment should keep the inspector in charge informed concerning the labels for which rescindment is being requested.

MI-405-1 cards covering temporary approvals should be destroyed when the temporary approval expires. They should not be returned to the Washington office.

When the MI-405-1 card marked with the letter "R" is returned to office of Labels & Standards of Identity, the approval of the label is to be considered rescinded. When sufficient cards have accumulated, tab runs listing the rescinded labels will be made on the tabulating machines and mailed to the stations.

Inspectors in charge will cooperate with local management in working out procedures at the station level.

Foreign Product

When a label for imported meat or meat food products becomes obsolete, the one holding the approval (either the foreign manufacturer, broker, or importer) should send a letter requesting that the approval be rescinded to the office of Labels & Standards of Identity, Meat Inspection Division, U.S. Department of Agriculture, 12th Street and Independence Avenue, Washington 25, D.C. A list of the ports where the label was distributed should be furnished, so that the Washington office can notify the inspector in charge at those points to remove the label from their files.

